

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	PROVISIONS	19	2	No
CONDENSATION WAS NOTED ON THE DECKHEADS, BULKHEADS AND DECKS OF THE WALK-IN FREEZERS AND REFRIGERATORS. MOISTURE AND/OR ICE HAD DRIPPED ONTO THE BOXES OF FOOD IN THE VEGETABLE FREEZER, FROZEN JUICE FREEZER AND THE BEEF/PORK FREEZER AND FROZEN YOGURT UNIT. CONDENSATION WAS DRIPPING FROM THE CONDENSER DRAIN ON TO THE DECK (NO FOOD WAS STORED BENEATH THE DRIPPING CONDENSER DRAIN) IN THE POULTRY FREEZER UNIT. ICE WAS NOTED ON NUMEROUS CONDENSER COILS. Door is being renewed and heating elements and evaporation coils will be replaced. P.O. No. 52006666-ZN1 created 10/Oct/03.				
2	PROVISIONS	27	0	No
THE UNDER COUNTER REFRIGERATION UNIT GASKETS WERE SOILED WITH MILDEW STAIN IN THE VEGETABLE PREPARATION Gaskets and doors ordered – P.O. No. 52005917-ZN2 created 29/Mar/03.				
3	FOOD SERVICE GENERAL	33	1	No
CORROSION WAS NOTED ON THE DECKHEAD OF THE FROZEN YOGURT UNIT. DECK TILES WERE BROKEN AND RECESSED GROUTING WAS NOTED THROUGH-OUT THE PROVISIONS AND GALLEY, BAKERY AND DISHWASH AREAS. THE BULKHEAD AND DECKHEAD OF THE DRY STORES AREA CONTAINED LARGE GAPS AND CREVICES. Done.				
4	PROVISIONS	38	0	No
THE BAND SAW IN THE FISH PREPARATION AREA HAS NOT WORKED FOR THREE YEARS AND SHOULD BE REMOVED. Done.				
5	PROVISIONS	16	0	Yes
A PLASTIC BIN OF GROUND BEEF WAS NOTED IN THE BEEF/PORK PREPARATION AREA REACH-IN REFRIGERATION UNIT WITH AN INTERNAL TEMPERATURE OF 50 ° F. ACCORDING TO THE BUTCHER THE PRODUCT HAD BEEN PREPARED AT 9 PM THE PREVIOUS EVENING. THE GROUND BEEF WAS DISCARDED DURING THE INSPECTION. Done.				
6	CREW GALLEY	19	2	No
THE UNDER COUNTER REFRIGERATION UNIT HAD CONDENSATION DRIPPING FROM THE CONDENSER ONTO COVERED FOOD STORED BELOW. In progress. P.O. No. 52005917- ZN2 created 29/Mar/03.				
7	CREW GALLEY	26	0	Yes
THE SOUP KETTLE DRAIN WAS SOILED WITH DRIED FOOD DEBRIS. Done.				
8	FOOD SERVICE GENERAL	15	0	Yes
A DENTED CAN OF CHILI SAUCE WAS NOTED IN THE CREW GALLEY AND TWO DENTED CANS OF PALM HEARTS AND TWO CANS OF ROASTED PEPPERS WERE NOTED IN THE DRY STORE AREA. Done.				
9	CREW GALLEY	19	2	No
CONDENSATION WAS NOTED DRIPPING ONTO CONTAINERS OF FOOD STORED BENEATH THE CONDENSER IN THE VEGETABLE COOLER. In progress. P.O. No. 52005917- ZN2 created 29/Mar/03.				
11	FOOD SERVICE GENERAL	21	1	No
THE REFRIGERATION UNIT GASKETS UNDER THE BUFFET LINE WERE SPLIT IN THE STAFF MESS. NUMEROUS OTHER REFRIGERATION UNIT GASKETS WERE SOILED/STAINED WITH A MILDEW RESIDUE IN BOTH GALLEYS. Done.				
12	FOOD SERVICE GENERAL	20	0	No
THE VITALITY JUICE MACHINE DISPENSING LEVER CAME INTO CONTACT WITH THE LIP CONTACT AREA OF THE GLASS. STAFF, OFFICERS AND CREW RE-SERVED THEMSELVES. Done.				

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13	FOOD SERVICE GENERAL	26	0	Yes
THE ICE MACHINE CUBER AREAS WERE SOILED WITH MOLD AND DEBRIS. THE MACHINES ARE CLEANED WITH A CHEMICAL BUT ARE NOT HAND CLEARED. THE FOLLETT ICE CRUSHER WATER INLET LINE WAS SOILED WITH DEBRIS AND OR MOLD. Done.				
14	FOOD SERVICE GENERAL	20	0	No
THE ICE MACHINES WERE NOT EASILY CLEANABLE DUE TO CORROSION, OPEN CELL SEALANT FOAM, AND CORRODED ALUMINUM ICE CHUTES. THE STAFF ICE MACHINE ICE CHUTE HAD CHIPPING PAINT. Done.				
15	GALLEY	27	0	No
THE VENTILATION SYSTEM AND LIGHTS ABOVE THE HOT LINE WERE SOILED WITH A GREASE RESIDUE. Done.				
16	OFFICERS MESS	26	0	Yes
THE INTERIOR (FOOD CONTACT) DISPENSING TUBE OF THE VITALITY JUICE MACHINE WAS SOILED WITH MOLD. Done.				
17	OFFICERS MESS	33	1	No
THE DECK WAS SOILED BENEATH EQUIPMENT. Done.				
18	DRY STORES	27	0	No
TWO SPICE CABINETS IN THE DRY STORES BOTTOM SHELVES WERE RUSTY AND COULD NOT BE CLEANED BENEATH OR BETWEEN THE CABINETS. Done.				
19	COMMENT	*	0	No
THE TRAWLSEN REACH IN REFRIGERATION UNITS DOOR LATCHING DEVICE DID NOT ALWAYS SHUT SECURELY. Done.				
20	LIDO MINI-GALLEY	26	0	Yes
THE FRYER COILS WERE SOILED WITH CARBONIZED RESIDUE. Done.				
21	LIDO MINI-GALLEY	21	1	No
GAPS WERE NOTED IN THE DOOR FRAME OF REFRIGERATOR #69. Done.				
22	LIDO MINI-GALLEY	21	1	No
ALUMINUM FOIL WAS STORED IN A CARDBOARD BOX ON A WORKING COUNTER. Done.				
23	LIDO MINI-GALLEY	27	0	No
THE CARDBOARD BOX USED TO STORE ALUMINUM FOIL WAS SOILED. Done.				
24	LIDO COFFEE STATION	28	0	No
PLATES WERE NOT STORED INVERTED OR COVERED ON THE COUNTER BEHIND THE COFFEE MACHINE. Done.				
25	LIDO BUFFET	19	2	No
BREAD ON DISPLAY FOR SERVICE ON THE PORT AND STARBOARD SIDES OF THE BUFFET LINES WAS NOT ADEQUATELY PROTECTED. SNEEZE GUARDS WERE PLACED ON EITHER SIDE OF THE SERVICE CONTAINER BUT NOT IN FRONT OF THE CONTAINER WHERE PASSENGERS WOULD STAND. IT WAS STATED THAT AN ORDER HAS BEEN PLACED FOR A NEW SNEEZE GUARD THAT WOULD PROVIDE ADEQUATE PROTECTION.				

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THE BREAD WAS REMOVED FROM THE BUFFET LINE IMMEDIATELY.

Done.

26 PIZZA STATION

36

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No

THE LIGHTS OVER THE BOTTLE DISPLAY RACKS WERE NOT SHIELDED OR SHATTER RESISTANT.

Done.

27 PIZZA STATION

33

1

No

THE BULKHEAD AROUND THE BOTTLE DISPLAY AREA WAS SOILED.

Done.

28 PIZZA STATION

33

1

No

THE DECK UNDER THE CABINETS IN THE BOTTLE DISPLAY RACK AREA WAS HEAVILY SOILED. STANDING WATER WAS NOTED IN AN AREA WHERE A DECK TILE WAS MISSING.

Done.

29 PIZZA BAR PANTRY

21

1

No

THE COUNTER WAS SOILED WITH FOOD PARTICLES.

Done.

30 WHIRLPOOLS

10

1

No

ON SEVERAL DAYS SINCE THE LAST USPHS INSPECTION, THE PH WAS OUT OF RANGE IN THE WHIRLPOOLS WITH NO CORRECTIVE ACTION DOCUMENTED IN THE LOG BOOK.

Done.

31 WHIRLPOOLS

10

1

No

CORE SAMPLES OF THE GRANULAR FILTER MEDIA WERE NOT TAKEN TO INSPECT FOR EXCESSIVE ORGANIC MATERIAL ACCUMULATION.

Done.

32 POTABLE WATER

08

0

No

THE POTABLE WATER HOSE LOCKERS IN THE AFT BUNKER STATION WERE NOT SELF DRAINING.

Done.

33 LIDO AND BARS GENERAL

33

1

No

THE DECKS WERE IN DISREPAIR THROUGHOUT THESE AREAS. CRACKED DECK TILES AND MISSING GROUT WERE NOTED.

Done.

34 LIDO AND BARS GENERAL

21

1

No

BROKEN HINGES WERE NOTED ON THE REFRIGERATORS AND CABINETS THROUGHOUT THESE AREAS.

Done.

35 LIDO GENERAL

21

1

No

GAPS AND DIFICULT TO CLEAN FEATURES WERE NOTED ON EQUIPMENT THROUGHOUT THE LIDO AREA.

Done.

36 CORRECTIVE ACTION STATEMENT

*

0

No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: ZENITH - CAS - 9/20/03.